

LEMACCHIOLE

SCRIO

This deep, spicy red was first produced in 1994, and the inspiration for its creation was the desire to produce a 100% Syrah, one of Le Macchiole's favorite grapes. Rare and original and produced in very small quantities, Scrio quickly became a benchmark in Bolgheri. The name of the wine, inspired by a Tuscan expression that means "pure, candid, whole," perfectly describes its defining characteristics.

SCRIO | 2016

HARVEST REPORTS

2016 was definitely one of the smoothest years of the past decade. No extreme weather conditions at all and rain seemed to fall when the vines most needed it: abundant in March, normal in May and June, heavy in late July and warm and sunny weather from August to mid-September. Optimum temperatures as well: a mild late winter season which was cause for concern, but then the basically cool spring slowed down the plants growth cycle that benefited from the warm but not scorching summer, with large night-day temperature swings. Vineyard canopy management aimed at lightening the foliage by removing the secondary shoots if necessary and extending the non-topped areas by performing the so-called accapannatura (long shoots twisted on the top wires) to leave the plant free to grow while preventing the excessive production of side shoots. The soils were repeatedly worked to balance the heat/humidity relationship in order to make the flowering and berry set stages easier. The growth of the bunches proceeded at a regular pace, the production was excellent and the ripeness perfect.

TECHNICAL SHEET

Scrio 2016: Toscana IGT

First Vintage: 1994

Grape varieties: Syrah 100%

Vineyards: Puntone 1994, Vignone 1999

Training System: double cordon spur, guyot

Yield: 800 gr per plant

Harvest period: 2nd and 3rd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 13 months in new tonneaux and conical trunk cask

Bottling: August 3, 2018

